

Supper Service begins at 4:30 p.m.

Appetizers

Jumbo Cheese Ravioli

A blend of Italian Cheeses stuffed in a Jumbo Ravioli, breaded in Focaccia Bread Crumbs, served topped with Marinara and Romano Cheese 7.50

Calamari

Lightly fried, then seasoned, served with Spicy Tomato Sauce 8.00

Spinach Cheese and Artichoke Dip

Chopped Spinach, blended with Three Cheeses, quartered Artichokes Hearts and served with Tortilla Chips 8.95

Shrimp Cocktail

Tender Jumbo Shrimp served with Classic Cocktail Sauce 9.50

Fresh Buffalo Mozzarella

With Beefsteak Tomatoes and Fire Roasted Red Peppers, drizzled with Extra Virgin Olive Oil and Balsamic Reduction 8.50

Fried Mozzarella Wedge

Thick cut Wedge of Whole Milk Mozzarella Cheese golden fried and topped with Marinara Sauce and grated Romano Cheese 6.75

Crab Cakes

Maryland Style Crab Cakes served over a nest of Baby Field Greens drizzled with Citrus Remoulade 9.00



Fresh Gulf Oysters

Fresh Oysters dusted in seasoned flour and deep fried, or Raw served on the Half Shell
Fried 9.00 Raw ½ dozen 6.50 dozen 11.00

Salads



The Sassy Chopped Salad

Chopped Romaine and Iceberg with Tomatoes, Kalamatta Olives, Red Onion, and Gorgonzola Cheese topped with Honey Glazed Pistachios with Balsamic Vinaigrette ½ 3.95 full 6.95

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, and our Housemade Traditional Caesar Dressing ½ 4.50 full 6.50 (add chicken 3.00)

Arugula Salad

“The Lettuce with a Peppery Bite” shaved Parmesan, Red Onion, and Plum Tomatoes tossed with Lemon and Extra Virgin Olive Oil ½ 4.50 full 7.50

Grilled Shrimp and Arugula Salad

Grilled Marinated Jumbo Shrimp on top of a Salad of Arugula, Red Onion, and Plum Tomato Wedges with Extra Virgin Olive Oil and Lemon 14.00

Sassafras House Salad

Baby Field Greens, Tomato Wedges, Red Onion, Black Olives and Cheddar Cheese served with your choice of Dressing 7.50

Choice of dressings

Poppyseed, Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette,
Raspberry Vinaigrette, Thousand Island, French, Italian

Sides

House potato choices

Steak Fries
Red Skin Garlic Mashed Potatoes
Baked Potato
Oven Roasted Herb Potatoes

Vegetable choices

Sautéed Asparagus
Vegetable of the Day
Small House Salad
Cup of Soup

Side items ordered Ala Carte 3.50

Pasta

All Pasta entrées are served with a Cup of Soup or a small House Salad



Portabello Mushroom Ravioli

Portabello Mushrooms reduced in Red Wine, mixed with Ricotta Cheese, stuffed in a Jumbo Ravioli and simmered in a Roasted Garlic Cream Sauce 10.95

Fettuccine Alfredo

Egg Fettuccine Noodles Tossed in Creamy Parmesan sauce 12.00
(add Chicken 3.00, Shrimp 4.00, Blackened Seasoning 1.00)



Blackened Chicken or Shrimp with Rigatoni Pasta

Chicken dusted with our House Cajun Seasoning, pan seared then tossed with Smoked Bacon, Onions, Roma Tomatoes, and Parsley in a Light Cream Sauce 12.50 (substitute Shrimp 16.50)

Old Fashioned Spaghetti and Meatballs

Fresh Tomato Sauce tossed with Spaghetti and served with our Homemade Meatballs 11.00

Five Cheese Baked Penne

Penne Pasta tossed with Italian Herbs and Marinara Sauce smothered with cheese then baked. 10.50

Lasagna

Homemade Tomato and Meat Sauce layered between Pasta Sheets with Ricotta, Mozzarella, and Parmesan Cheeses (limited availability) 9.00



The Angel Hair

Sauteed Garlic and Tomato with Roasted Red Peppers in a light Tomato Broth tossed with Angel Hair Pasta, Arugula, and shaved Parmesan, drizzled with Extra Virgin Olive Oil 12.00

Chicken Parmesan

Pounded breast of Chicken, Breaded in Seasoned Bread Crumbs and topped with Rich Tomato Sauce, Mozzarella Cheese and baked to perfection, Served with a side of Linguini and Marinara 12.95

Chicken

All Chicken entrées are served with House Potato and Vegetable



Pecan Chicken

8 oz. Chicken Breast stuffed with Cheese, rolled in Pecans and Fried, served with a Raspberry Pepper Sauce on the side 16.00

Chicken Fontina

Tender Breast of Chicken stuffed with Bacon, Mushrooms, and Fontina Cheese 13.50

Chicken Portabella

Seasoned Grilled Chicken Breast topped with Sautéed Mushrooms, Crisp Bacon and Swiss Cheese, then drizzled with light Marsala Cream Sauce 12.95

Grilled Chicken

A tender 8 oz. Chicken Breast lightly seasoned and broiled to perfection 10.95
(add Onions, Peppers and Cheese 2.00)

Pork

All Pork entrées are served with House Potato and Vegetable

Herb Crusted Pork Tenderloin

Lightly seasoned, brushed with Creole Mustard and crusted with Mixed Fresh Herbs, Oven Roasted with Mushroom Marsala Wine Sauce 13.00

Pork Chop

12 oz Center Cut Bone-In Chop, seasoned and topped with Carmalized Granny Smith Apple Reduction 14.00

Seafood

All Fish and Seafood Entrées are served with House Potato and Vegetable, except Shrimp & Grits

North Atlantic Salmon

Broiled to your liking, served with a Dill Butter Sauce 13.95

New Orleans Grouper

Gulf Coast Grouper fillet dusted with Seasoned Flour, pan fried and topped with a Cajun Crawfish Sauce 14.00



Crab Crusted Mahi-Mahi

A fresh filet of Mahi topped with our special Jumbo Lump Crab Stuffing, then drizzled with an Orange Butter Sauce 16.00

Blackened Redfish

8 oz. Redfish fillet, blackened with Cajun Seasonings, topped with Citrus Butter Sauce and Southwest Corn Relish 12.00

Crab Stuffed Jumbo Shrimp

Stuffed with our Jumbo Lump Crab Meat Stuffing, then broiled and drizzled with Sassafras Garlic Butter 15.50

Fried Jumbo Shrimp

Plump Shrimp dipped in our special Batter served with Coctail Sauce, or dusted with Coconut Breading and served with Sweet and Sour sauce 13.50

Grilled Marinated Shrimp

Jumbo Shrimp skewered and seasoned with Olive Oil, Salt & Pepper then chargrilled 13.50

Shrimp & Grits

Jumbo Gulf Shrimp sautéed with Bacon, Bell Peppers, Onions, deglazed with White Wine and Cream, served over Parmesan Cheese Grits 13.95

Fresh Gulf Oysters

Fresh Oysters dusted in seasoned flour and deep fried, or Raw served on the Half Shell
Fried 13.00 Raw dozen 11.00

**** Add a 7 oz. Lobster Tail to any Entrée 18.00 ****

Beef

All Beef Entrées are served with House Potato and Vegetable



Steak and Shrimp

10 oz. Ribeye, chargrilled with your choice of Fried or Grilled Shrimp 22.00
(substitute Lobster, add 4.00)

Cowboy Ribeye

22 oz. well Marbeled Ribeye with the bone in for extra flavor 26.00

Ribeye

16 oz. cut One of the most flavorful cuts of Meat, chargrilled to your liking and topped with Sassafras Herb Butter 22.00

Filet Mignon

The most tender cut of Beef, chargrilled to your taste and served with Cabernet Wine Sauce
6 oz. cut 16.00, 12 oz. cut 28.50

Flat Iron Steak

10 oz. lean, tender steak, chargrilled on an open flame 14.00

Sandwiches

All Sandwiches are served with Chips or Fries

The Fraz Cheeseburger

Seasoned and grilled, topped with Cheddar Cheese, Lettuce, Tomato and Pickles 7.50
(add Bacon 1.00)

San Diego Turkey Burger

Lean all White Meat Turkey Burger, topped with all the fixins' and served with a small side salad with Poppyseed Dressing 7.00

The Malibu

Seasoned and broiled breast of Chicken, topped with Bacon and melted Cheddar Cheese, served on a Flaky Croissant with Mayo, Lettuce, and Tomato 7.00

The California Club

Turkey, avocado, bacon, lettuce, tomato, and cheddar cheese with mayo on a grilled wheat berry bread 8.25

Beverages

Pepsi 1.95	7 Up 1.95	Sweetened Iced Tea 1.95
Diet Pepsi 1.95	Mug Rootbeer (<i>caffeine free</i>) 1.95	Unsweetened Iced Tea 1.95
Dr. Pepper 1.95	Orange Crush 1.95	Hot Tea 1.95
Diet Dr. Pepper 1.95	Bottled Water 1.25	Regular Coffee 1.95
Mountain Dew 1.95		Decaffeinated Coffee 1.95

Kid's Menu

Chicken Tenders

Served with Chips, Fries, or a Fruit Cup 4.00

Corndog

Served with Chips, Fries, or a Fruit Cup 4.00

Mini Cheeseburger

Served with Chips, Fries, or a Fruit Cup 4.50

Spaghetti

4.00, add 1 Meatball 1.75

Fettuccine Alfredo

5.00 (add Chicken 2.50)

Grilled Cheese


Served with Chips, Fries, or a Fruit Cup 3.50

Desserts

Vanilla Crème Brulee with Berries 5.50

Old fashioned Cheesecake

Served plain or with Strawberries on request 4.75

 *Jason's Chocolate Pie with Meringue*
The house favorite! 4.00

Bread Pudding

Topped with Jack Daniel's Pecan Sauce 4.75

Snickers Crunch Chocolate Layer Cake 4.75

Strawberry Layer Cake 4.75

Ice Cream

Chocolate, Vanilla, Cinnamon 2.00 Scoop

Rootbeer Float 3.95

18% Gratuity added to Groups of 8 or more